

DAD'S Beef Bourg. ♡

3 lbs. beef - cut into
1" cubes

$\frac{1}{4}$ cup butter or marg

2 cloves garlic, chopped

2 onions, sliced

$\frac{1}{4}$ c. flour

1 c. dry red wine

1 can 10 $\frac{1}{2}$ oz. condensed
beef broth

$\frac{1}{4}$ c. tomatoe paste

1 tsp. crumbled thyme

$\frac{1}{2}$ lb. onions, peeled &
whole →

1 can 6oz. button mushrooms, drained

1. Brown beef cubes in butter. Remove - pan

2. Add garlic & sliced onions. Sauté til wilted. Sprinkle c flour.

3. Stir in wine, broth & tom. paste. Til sauce bubbles & thickens.

4. Add thyme, mush's & onions. Pour over beef cubes in slow cooker. Season to taste - salt & pepper. Set on high - 5-7 hrs.